



BIG BERRY breakfast polenta

Jure Pečarič



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Lightly sweet, moist and delicious, this easy treat is perfect as a breakfast (coffee) desert, a light dessert after lunch or an anytime you want to charge your batteries! Lightly sweet cake will fit into any menu and it's so easy to make!

Preparation time: 30 min.
2 servings

INGREDIENTS

- Butter 15 g
- Honey 100 g
- Fresh lemon 1 piece
- Ground cinnamon-dash
- Assorted berries 350 g
- Milk 1 l
- Dry polenta 250 g
- Sugar 25 g
- Salt

1. To prepare compote, melt butter in a medium saucepan over medium heat.
2. Add honey, juice, cinnamon, and berries; bring to a boil.
3. Reduce heat; simmer 5 minutes or until thoroughly heated. Keep warm.
4. To prepare polenta, bring milk to a boil in a medium saucepan. Slowly add polenta, stirring constantly with a whisk.
5. Stir in sugar and salt, and cook 5 minutes or until thick, stirring constantly. Serve with compote.

Enjoy!

